



## **EDIP SIGL:**

Born in 1985 and raised in Cologne, Edip Sigl completed his education with Bernd Stollenwerk in the restaurant Gut Lärchenhof (one Michelin star). His ambition and his talent were awakened and stations with some of the most famous German chefs followed. In 2007, he came to the residence of Heinz Winkler in Aschau in the Chiemgau (three Michelin stars) for the first time. This was followed in 2008 by four years with Juan Amador, first in his restaurant AMADOR (three Michelin stars) and from 2010 as sous chef at Amador's restaurant Mesa (one Michelin star) in Mannheim. In 2012, he embarked on a world trip for one year, which inspired him sustainably. In March 2013, he started working in Munich at the restaurant Les Deux (one Michelin star)

with Johann Rappenglück. In 2019, he got his first Michelin star there as head chef, followed by the second star in 2020. In June 2021, he finally opened his es:senz gourmet restaurant at Resort Das Achental in Grassau and was awarded two Michelin stars already in March 2022. In the meantime he is at home in Chiemgau, discovering and developing with his team and many local producers the taste of the Chiemgau new. In March 2024, Edip Sigl and the es:senz restaurant were awarded the 3rd Michelin star.

"To make the pure taste of the Chiemgau tangible is my vision and passion. In the es:senz, there is a story behind every dish, the story of which culminates on the plate. This begins with our close with the producers from the region and the exchange about which product we select and process responsibly."

**Edip Sigl** 







es:senz

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